

DINNERLY



20-Minute Pork and Cashew Stir-Fry with Oyster Sauce and Steamed Rice



20 minutes



2 Servings

Smash out fast flavour with this speedy stir-fry. Flash-fry pork, cabbage and carrot in a delectable oyster sauce, then finish with roasted cashews.

WHAT WE SEND

- 150g jasmine rice
- 200g cabbage
- 1 carrot
- 1½ tbs oyster sauce^{1,2}
- pork stir-fry
- 40g cashews¹⁵

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs soy sauce⁶
- 1 tsp honey
- 1 tbs vegetable oil

TOOLS

- small saucepan with lid
- julienne peeler or box grater
- medium deep frypan

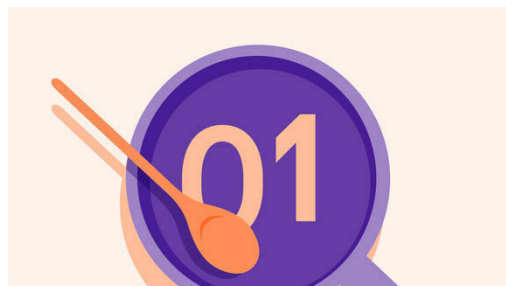
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Shellfish (2), Soy (6), Tree Nuts (15). May contain traces of other allergens.

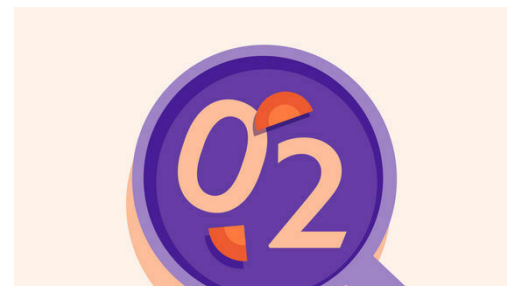
NUTRITION PER SERVING

Energy 650kcal, Fat 22.9g, Carbs 84.1g, Proteins 45.9g



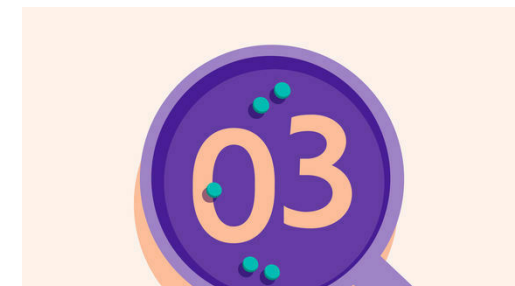
1. Cook rice

Rinse the **rice** until the water runs clear. Put in a small saucepan with **250ml (1 cup) water**, cover and bring to a simmer over medium heat. Reduce the heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins.



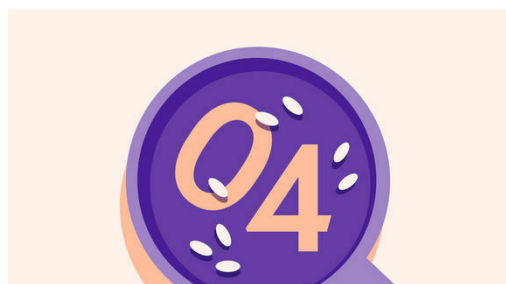
2. Prep ingredients

Meanwhile, thinly slice the **cabbage**. Crush or finely chop **2 garlic cloves**. Peel the **carrot** and shred using a julienne peeler or coarsely grate with a box grater. Combine the **oyster sauce**, **2 tbs soy sauce** and **1 tsp honey** in a bowl.



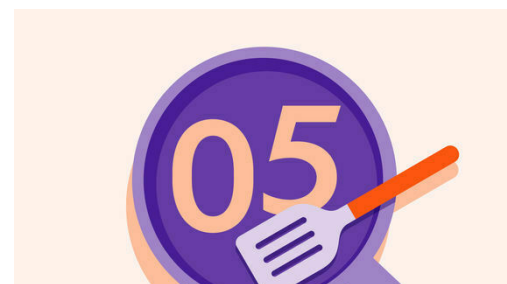
3. Stir-fry pork

Separate the **pork stir-fry**. Heat a **drizzle of vegetable oil** in a medium deep frypan over high heat (see Kitchen 101). Stir-fry the pork for 2-3 mins until browned and cooked through. Remove from the pan.



4. Stir-fry veggies

Heat a **drizzle of vegetable oil** in the same pan over medium-high heat. Stir-fry the **cabbage**, **carrot** and **garlic** for 2 mins or until tender but still with crunch. Add the **cashews**, **sauce mixture**, **pork** and any resting juices and stir-fry for 2 mins or until combined and warmed through. Taste, then season with **salt and pepper**. Remove the pan from the heat.



5. Serve up

Divide the **rice** among bowls and top with the **pork stir-fry**. Enjoy!



6. Kitchen 101

The secret to the perfect stir-fry is easy. Have your pork, veggies and sauce prepped and ready to go. And fast and hot is key: make sure you cook over high heat, stirring constantly so everything is cooked evenly. We've used a deep frypan, but you can use a wok if you have one.